

DINNER MENU

STARTERS

CRISPY FRIED RHODE ISLAND CALAMARI 11
SWEET AND HOT PEPPERS, ROASTED
GARLIC BUTTER, BASIL AIOLI

LUMP CRAB AND VEGETABLE DIP 11
CRAB, PEPPERS AND ARTICHOKEs,
SERVED WITH PITA CHIPS

TUNA SASHIMI* 12
WITH AVOCADO IN A
SESAME CHILI VINAIGRETTE

COACH'S POT ROAST NACHOS 12
A DITKA'S CLASSIC

MINI CHEESE BURGERS *8
KETCHUP, MUSTARD, PICKLES, ONIONS

TROPHY SHRIMP COCKTAIL 15
FOUR JUMBO SUSTAINABLE GULF SHRIMP

COWBOY OYSTER SHOOTER* 2
COCKTAIL SAUCE
AND TABASCO VINAIGRETTE

SOUPS & SMALL SALADS

MIKE'S SALAD 6
ORGANIC GREENS, GRANNY SMITH APPLES,
DRIED CRANBERRIES, GOAT CHEESE,
TOASTED PECANS, BALSAMIC VINAIGRETTE

CAESAR 5
SHREDDED PARMESAN, GARLIC CROUTONS

SHERRY CRAB BISQUE 5
FINISHED WITH FRESH CRABMEAT

CHICKEN NOODLE 5

SOUP OF THE DAY 4
MADE FRESH DAILY

WEDGE SALAD 6
ICEBERG LETTUCE, TOMATOES, SMOKED
BACON, WITH CHUNKY BLEU CHEESE OR
THOUSAND ISLAND DRESSING

CHOPPED SALAD 6
EIGHT VEGETABLES, CRUMBLLED BLEU CHEESE,
BACON, PECANS, GARLIC VINAIGRETTE

STEAKS & CHOPS

HALFBACK-SIZED FILET MIGNON* 28
CENTER CUT, 8 OUNCES

FULLBACK-SIZED FILET MIGNON* 34
CENTER CUT, 10 OUNCES

KICK-ASS PADDLE STEAK* 36
20 OUNCE BONE-IN ANGUS RIBEYE

DA' PORK CHOP* 22
"IN A LEAGUE ALL OF IT'S OWN"
MASHED SWEET POTATOES,
SUN DRIED CHERRY JUS

12 OUNCE SLOW ROASTED PRIME RIB* 26
BURGUNDY MUSHROOMS, AU JUS, HORSERADISH
16 OUNCE CUT * 30
LIMITED AVAILABILITY FOR BOTH CUTS

RACK OF NEW ZEALAND LAMB* 29
ROSEMARY-MINT DEMI

NEW YORK STRIP STEAK* 34
PREMIUM GOLD ANGUS STRIP
16 OUNCES'

FILET OSCAR* 38
JUMBO LUMP CRAB, BERNAISE,
ASPARAGUS

ANY OF OUR STEAKS MAY BE PREPARED WITH THE FOLLOWING "EXTRA POINTS" 2
GRILLED ONIONS BLEU CHEESE CRUST HORSERADISH CRUST BURGUNDY MUSHROOMS
PEPPERCORN DEMI AU POIVRE WITH "COGNAC CREAM SAUCE" BÉARNAISE SAUCE

CREATE YOUR OWN SURF N TURF WITH THE FOLLOWING ADD-ONS
CRAB CAKE 15 LOBSTER TAIL 20

SUSTAINABLE SEAFOOD

ALL OF OUR FRESH FISH AND SHELLFISH COME FROM 100% SUSTAINABLE AND ENVIRONMENTALLY FRIENDLY SOURCES

NEW MACADAMIA NUT CRUSTED MAHI* 20
WITH COCONUT STICKY RICE, PINEAPPLE MANGO
CHUTNEY, VANILLA RUM BUTTER SAUCE
& MANGO BEURRE BLANC

CRAB STUFFED SHRIMP AND SCALLOPS* 28
CRAB CAKE STUFFED SHRIMP AND SCALLOPS,
VANILLA BEAN AND RUM BEURRE BLANC
WITH RICE PILAF

MISO GLAZED SALMON* 22
OVER JASMINE RICE & STIR FRY
VEGETABLES WITH A
SAKE LIME CREAM SAUCE

HAWAIIAN AHI TUNA * 25
SERVED RARE AND SLICED WITH GINGER,
WASABI, YOZU PONZU FOR DIPPING

MASSACHUSETTS JUMBO SEA SCALLOPS* 24
WILD MUSHROOM RISOTTO AND ASPARAGUS

SOUTH AFRICAN LOBSTER TAILS 38
TWIN TAILS WITH RICE PILAF
AND ASPARAGUS

LINGUINE DIAVOLO* 22
LINGUINE, SHRIMP, CRABMEAT, CALAMARI, TOMATOES
& BASIL IN SPICY WHITE WINE BUTTER SAUCE

MARYLAND STYLE CRAB CAKES 28
BROILED JUMBO LUMP CRAB,
TARTAR SAUCE, COLESLAW

COACH'S FEATURES

CASHEW CRUSTED TILAPIA* 17
VANILLA RUM BUTTER, PINEAPPLE SALSA AND RICE

CRISPY CHICKEN PARMESAN 17
SERVED WITH LINGUINE

COACH'S MEATLOAF STACK 16
STACKED MASHED POTATOES,
FRESH CORNBREAD, BBQ SAUCE,
ONION STRINGS

CHICKEN MADEIRA 17
TOPPED WITH MELTED CHEESE AND
MUSHROOMS IN A MADEIRA WINE SAUCE, WITH
MASHED POTATOES AND ASPARAGUS

BBQ BABY BACK RIBS* 23
HICKORY-SMOKED IN HOUSE, BBQ
SAUCE, FRESH CUT FRIES, COLESLAW

CHIPOTLE SKIRT STEAK* 19
CHIPOTLE AND FRESH LIME
MARINADE, MASHED REDSKINS

THE "FRIDGE" BURGER* 11
TOPPED WITH EVERYTHING IN THE FRIDGE

SIDE DISHES

"BLACKJACK" SWEET POTATO SMASH 6
MAPLE BOURBON BUTTER, SMOKED BACON
SAUTÉED SPINACH AND MUSHROOMS 6
GARLIC, OLIVE OIL, FRESH LEMON
CREAMED FRESH SPINACH 6
PARMESAN CREAM SAUCE

TWICE BAKED POTATO 7
BACON, CHIVES, CHEDDAR
GIANT BAKED POTATO 6
MASHED REDSKIN POTATOES 5

STEAMED BROCCOLI 6
FRESH LEMON
MACARONI & CHEESE WITH BACON 6
STEAMED ASPARAGUS 7
BUTTER, FRESH LEMON
CHEF'S RISOTTO 6

PRIVATE DINING & MEETING FACILITIES FOR 10 TO 80 GUESTS 18% SERVICE CHARGE ADDED TO PARTIES OF EIGHT OR MORE

*THE ALLEGHENY HEALTH DEPARTMENT ADVISES THAT "...THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS." PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES